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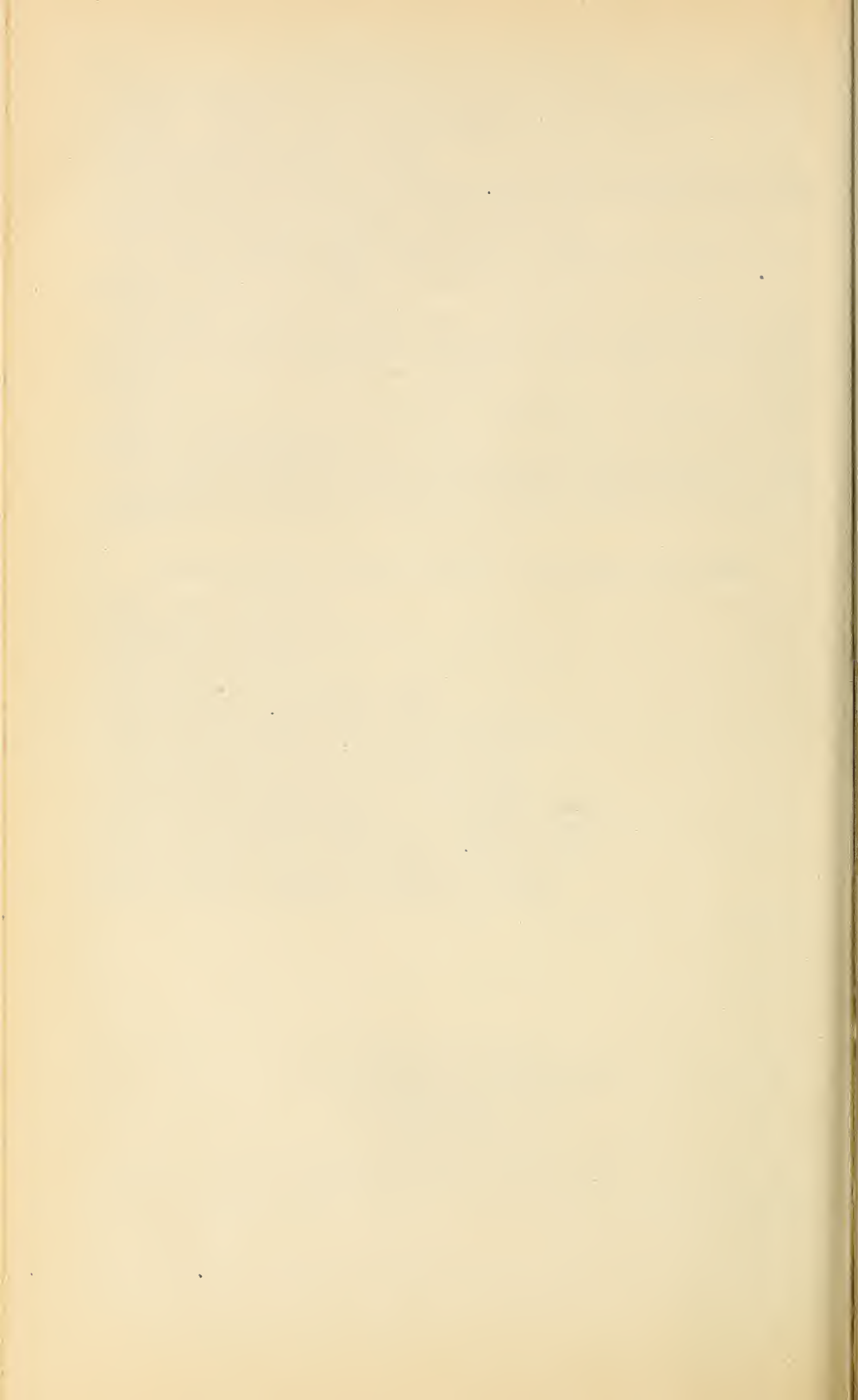
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1925-1928



United States Department of Agriculture

SERVICE AND REGULATORY ANNOUNCEMENTS

BUREAU OF ANIMAL INDUSTRY

NOVEMBER, 1926

[This publication is issued monthly for the dissemination of information, instructions, ruling, etc., concerning the work of the Bureau of Animal Industry. Free distribution is limited to persons in the service of the bureau, establishments at which the Federal meat inspection is conducted, public officers whose duties make it desirable for them to have such information, and journals especially concerned. Others desiring copies may obtain them from the Superintendent of Documents, Government Printing Office, Washington, D. C., at 5 cents each, or 25 cents a year. A supply will be sent to each official in charge of a station or branch of the bureau service, who should promptly distribute copies to members of his force. A file should be kept at each station for reference.]

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CHANGES IN DIRECTORY

Meat Inspection Granted

- *3-AW. Swift & Co., Watertown, S. Dak.
 *924. West Plains Serum Co., Westplains, Mo.

Change in Name of Official Establishment

751. Kaplan's Kosher Meat Products (Inc.), Brooklyn, N. Y., instead of Kaplan's Kosher Meat Products.

New Meat-Inspection Stations

- Watertown, S. Dak., Dr. L. P. McArdle, care Swift & Co., in charge.
 Westplains, Mo., Dr J. F. Park, in charge. (Doctor Park is also in charge of virus-serum-control work at this point.)

Change in Address of Official in Charge

- Dr. L. C. Butterfield, 315-316 Clay-Peters Building, Reno, Nev., instead of 204-205, same building.
 Dr. C. L. Norris, 4114 Arcade Building, Seattle, Wash., instead of 4184, same building.
 Mr. J. B. Harris, P. O. box 333 (office, care Swift & Co.), Natchez, Miss.

Change of Official in Charge

- J. W. Etheridge, vice O. R. Mathews, is in charge of animal husbandry work at Ardmore, S. Dak.

* Conducts slaughtering.

NOTICES REGARDING MEAT INSPECTION

SKEWER THERMOMETERS FOR TAKING TEMPERATURE OF MEAT

In order that inspectors may be equipped with trustworthy means of determining compliance with the requirements of the meat-inspection regulations relative to the cooking of pork products for the destruction of trichinae and of meats "passed for sterilization" (passed for cooking), skewer meat testing thermometers are furnished by the bureau for testing the interior temperature of product. These thermometers are made to order and in accordance with specifications furnished by the bureau. They are graduated from 70° F. to 220° F. The point 137° F. is indicated by a red graduation mark and a red letter "T", indicating the temperature required to insure the destruction of trichinae. The point 170° F. is indicated by a red graduation mark and a red letter "S", indicating the temperature to which products "passed for sterilization" (passed for cooking) must be heated. Each thermometer is tested by the Bureau of Standards before being issued for use and bears a serial number showing that it has passed the test for accuracy.

Meat-inspection stations at which pork products or meat passed for sterilization are cooked must check the cooking processes regularly with these thermometers and be sure that the required temperatures are attained.

Attention is directed to the necessity of care in the handling and use of thermometers. They should be used only by inspectors and for no purpose other than that for which they are intended, should never be subjected to sudden shocks or blows, and should never under any circumstances be inserted into any substance harder than unfrozen meat. In inserting the thermometer care should be taken to avoid any bending stress and to avoid striking bone or any other hard substance.

The thermometer should be so inserted that the point will be as near as possible to the center of the product and should be left for at least one minute. In making tests to check the efficiency of cooking, care should be taken to select the largest pieces from representative parts of the vat, oven, or receptacle in which the meats are cooked.

Before a skewer thermometer is used care should be taken to see that it is in good working order. It should be seen that the mercury column is continuous and free from breaks or bubbles. If the mercury column becomes separated, the mercury may be brought together again by warming the bulb gradually in water until the mercury rises and unites. The accuracy of the thermometer may be tested by placing it in water and gradually bringing the water to the boiling point, when the thermometer should read approximately 212° F. If a thermometer is broken or if for any reason it is suspected of having become inaccurate, it should be promptly returned to the bureau, the reason for its return, cause of breakage, and employee responsible, being stated on Form P3.

These thermometers are to be used only by bureau inspectors for checking the cooking processes. Establishments must provide their employees with reliable thermometers and must control the cooking operations so as to insure compliance with the regulations. The thermometers furnished by the bureau are for the use of inspectors in checking the temperatures to which the meats are subjected in order to be certain that the processes are adequate to meet the requirements of the meat-inspection regulations and to insure that cooked pork products and products "passed for sterilization" (passed for cooking) are so cooked as to be safe for human consumption.

DEFINITION OF BABY BEEF

In the administration of the Federal meat-inspection law and regulations the department has defined the term "baby beef" as follows:

"Meat eligible to be marked 'baby beef' must be from good, choice, or prime animals of the beef breeds (steer or heifer) from 7 to 18 months of age and weighing from 600 to 1,200 pounds on hoof."

Brands, labels, and other forms of marking containing the term "baby beef" must be submitted to and approved by the Washington office previous to use, in conformity with the regulations. Brands and stencils bearing wording or other features in addition to the term "baby beef" should be submitted to Washington in complete form irrespective of whether or not any of the wording or features are covered by individual or blanket approval.

CERTIFICATE FOR ANIMAL CASINGS FOR AUSTRIA

The bureau is informed that the Austrian Government requires a special certification for animal casings imported into that country. Accordingly, the following form of typewritten certificate will be issued for animal casings destined to Austria:

"UNITED STATES DEPARTMENT OF AGRICULTURE

BUREAU OF ANIMAL INDUSTRY

Description and marks:, 192
.....	This certifies that the animal casings contained in
.....	marked as per margin hereof, exported by
.....	and consigned to
.....	per S/S, were derived from animals which received ante-
.....	mortem and post-mortem veterinary inspection at the time of slaughter, and
.....	that the casings are sound, healthful, wholesome, and otherwise fit for human
.....	food, and have not been treated with and do not contain any preservative,
.....	coloring, or other substance not permitted by the regulations of the United
.....	States Secretary of Agriculture governing meat inspection, and that the said
.....	casings have been handled only in a sanitary manner in the United States of
.....	America.
.....	Veterinary Inspector in Charge, Meat-Inspection Service."

It will be noted that the wording of this certificate limits certification to casings which were derived from animals slaughtered in official establishments and handled only in a sanitary manner. Therefore, before the issuance of the certificate, inspectors will satisfy themselves of the origin of the casings through affidavit of the exporter and of the sanitary handling by examination of the premises and methods where the casings are prepared. Furthermore, all animal casings intended for exportation to Austria shall first be examined by bureau inspectors in official establishments and only those found fit for use as sausage containers in such establishments shall be certified for export to Austria, and a copy of each certificate shall be forwarded to the Washington office.

ANIMALS SLAUGHTERED UNDER FEDERAL MEAT INSPECTION,
OCTOBER, 1926

Station	Cattle	Calves	Sheep	Goats	Swine
Baltimore.....	7, 919	1, 239	3, 678	-----	72, 925
Brooklyn.....	6, 800	7, 054	27, 775	-----	-----
Buffalo.....	11, 809	2, 505	10, 788	1	61, 869
Chicago.....	217, 144	45, 843	239, 516	405	351, 283
Cincinnati.....	12, 641	6, 424	5, 624	2	56, 641
Cleveland.....	9, 444	8, 590	11, 805	-----	62, 667
Denver.....	11, 071	1, 894	23, 965	1	16, 284
Detroit.....	8, 167	7, 096	22, 186	-----	60, 937
Fort Worth.....	37, 000	36, 640	11, 130	619	18, 874
Indianapolis.....	21, 716	3, 637	3, 419	-----	64, 935
Jersey City.....	4, 772	7, 625	37, 272	-----	56, 158
Kansas City.....	130, 137	33, 365	133, 765	1, 219	167, 068
Milwaukee.....	18, 306	41, 823	6, 635	-----	101, 994
National Stock Yards.....	50, 203	9, 481	21, 458	875	106, 688
New York.....	29, 279	40, 122	151, 205	-----	97, 024
Omaha.....	95, 036	16, 358	100, 404	17	86, 665
Philadelphia.....	8, 887	8, 352	17, 223	-----	97, 102
St. Louis.....	18, 450	4, 610	5, 378	44	102, 622
Sioux City.....	40, 706	9, 523	44, 375	-----	70, 070
South St. Joseph.....	39, 139	9, 575	73, 719	3	96, 687
South St. Paul.....	66, 561	70, 567	96, 089	-----	258, 199
All other establishments.....	150, 379	74, 035	120, 042	1, 714	969, 579
Total:					
October, 1926.....	995, 566	446, 358	1, 167, 451	4, 900	2, 976, 271
October, 1925.....	1, 066, 528	486, 011	1, 083, 073	12, 012	3, 314, 353
10 months ended October, 1926.....	8, 346, 582	4, 307, 391	10, 750, 190	25, 069	32, 632, 746
10 months ended October, 1925.....	8, 065, 485	4, 509, 078	10, 140, 984	27, 328	34, 863, 693

Horses slaughtered at all establishments October, 1926, 3,656; inspections of lard at all establishments, 107,882,871 inspection pounds; compound and other substitutes, 49,933,913 inspection pounds; sausage chopped, 74,497,807 inspection pounds. Corresponding inspections for October, 1925: Lard, 111,215,931 inspection pounds; compound and other substitutes, 49,546,784 inspection pounds; sausage chopped, 78,191,005 inspection pounds.

(These totals of inspection pounds do not represent actual production, as the same product may have been inspected and recorded more than once in the process of manufacture.)

CAUSES OF CONDEMNATION OF CARCASSES, SEPTEMBER, 1926

Cause	Cattle	Calves	Sheep	Swine
Emaciation.....	725	87	499	69
Hog cholera.....				6,372
Inflammatory diseases.....	778	118	552	1,699
Immaturity.....		222		
Tuberculosis.....	5,357	59		4,606
All other causes.....	1,120	261	555	2,913
Total.....	7,980	747	1,606	15,659

IMPORTS OF FOOD ANIMALS AND OF MEATS AND MEAT FOOD PRODUCTS

The statements following show the imports of food animals and of meats and meat food products inspected by the Bureau of Animal Industry during October, 1926, with figures for other periods for comparison.

Imports of food animals

Country of export	Cattle	Swine	Sheep	Goats
Mexico.....	16,590	4	12,289	
Canada.....	20,838	20,973	10,753	
Great Britain.....	98			
Virgin Islands (to Porto Rico).....	272			
Total: October, 1926.....	37,798	20,977	23,042	
October, 1925.....	38,440	667	20,707	4
10 months ended October, 1926.....	221,297	38,290	47,817	54
10 months ended October, 1925.....	175,717	89,018	73,032	211

Import of meat and meat food products

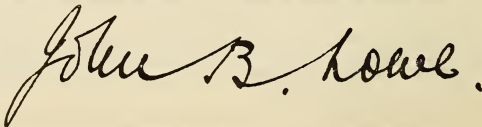
Country of export	Fresh and refrigerated		Canned and cured	Other products	Total weight
	Beef	Other			
	<i>Pounds</i>	<i>Pounds</i>	<i>Pounds</i>	<i>Pounds</i>	<i>Pounds</i>
Argentina.....	101,447	54,450	420,915		576,812
Australia.....		2,908	38		2,946
Brazil.....			43,920		43,920
Canada.....	2,146,578	2,343,327	496,941	162	4,987,008
Uruguay.....			374,845		374,845
Other countries.....	1,166	4,814	69,429	392,695	468,104
Total: October, 1926.....	2,249,191	2,405,499	1,406,088	392,857	6,453,635
October, 1925.....	2,124,418	1,521,294	787,345	109,273	4,542,330
10 months ended October, 1926.....	10,532,235	11,902,054	23,582,894	3,496,628	49,513,811
10 months ended October, 1925.....	6,194,001	10,407,955	10,616,060	2,085,673	29,303,689

Condemned in October, 1926: Beef, 546 pounds.

Refused entry: Beef, 90 pounds; mutton, 65 pounds; pork, 606 pounds; total, 761 pounds.

FOREIGN MEAT-INSPECTION OFFICIALS

The following are additional names and facsimile signatures of foreign national government officials authorized to sign and issue certificates of inspection for meat and meat food products offered for importation into the United States:

Country and name	Signature
ENGLAND	
John B. Lowe.....	

SUMMARY OF TUBERCULOSIS-ERADICATION WORK IN COOPERATION WITH STATES, OCTOBER, 1926

State	Tuberculin tests during month			Total to date			Inspector in charge	State official
	Herds or lots	Cattle tested	Cattle re-tested	Once-tested free herds	Accredited herds	Herds under supervision		
Ala.....	315	5,697	17	3,836	203	4,502	R. E. Jackson.....	G. A. Cary, Auburn.
Ariz.....	303	3,811	34	7,134	24	8,401	F. L. Schneider.....	J. H. Douglas, Phoenix.
Ark.....	97	1,188	2	2,892	25	4,042	H. L. Fry.....	S. E. Bux, Little Rock.
Calif.....	216	5,133	25	3,554	87	3,890	R. Snyder.....	J. P. Iverson, Sacramento.
Colo.....	30	1,601	32	1,801	108	2,088	W. E. Howe.....	C. G. Lamb, Denver.
Conn.....	385	6,860	264	878	974	2,565	R. L. Smith.....	J. M. Whittlesey, Hartford.
Del.....	155	1,709	151	2,440	1,305	4,312	W. G. Middleton.....	O. A. Newton, Bridgeville.
D. C.....	1	12	0	253	26	286	J. A. Kiernan.....	J. V. Knapp, Tallahassee.
Fla.....	103	3,123	65	6,361	399	7,196	J. G. Fish.....	P. F. Bahnsen, Atlanta.
Ga.....	82	3,419	3	10,117	39	11,035	A. L. Hirleman.....	W. C. Nye, Boise.
Idaho.....	947	8,141	25	24,885	68	28,083	W. A. Sullivan.....	F. A. Laird, Springfield.
Ill.....	6,609	69,768	3,820	99,504	1,928	111,339	J. J. Lintner.....	Frank H. Brown, Indianapolis.
Ind.....	3,337	24,250	198	70,638	20,495	98,992	J. E. Gibson.....	M. G. Thornburg, Des Moines.
Iowa.....	3,550	60,159	1,355	71,521	6,894	127,438	J. A. Barger.....	J. H. Mercer, Topeka.
Kans.....	858	10,829	53	30,195	896	31,522	N. L. Townsend.....	D. E. Westmorland, Frankfort.
Ky.....	1,284	7,031	48	64,186	55	64,385	W. F. Biles.....	E. P. Flower, Baton Rouge.
La.....	160	3,171	67	4,397	36	4,696	G. T. Cole.....	H. M. Tucker, Augusta.
Me.....	2,022	14,456	73	21,541	5,524	27,112	G. R. Caldwell.....	James B. George, Baltimore.
Md.....	1,349	10,854	327	8,708	2,629	15,312	E. B. Simonds.....	F. B. Cummings, Boston.
Mass.....	85	1,897	238	979	437	2,322	E. A. Crossman.....	H. W. Norton, jr., Lansing.
Mich.....	4,645	35,286	723	103,275	107	109,793	T. S. Rich.....	C. E. Cotton, St. Paul.
Minn.....	5,010	100,560	2,326	25,809	8,200	39,082	W. J. Fretz.....	R. V. Rafael, Jackson.
Miss.....	49	1,492	2	1,033	132	246	H. Robbins.....	H. A. Wilson, Jefferson City.
Mo.....	195	2,801	31	57,026	928	60,380	Ralph Graham.....	W. J. Butler, Helena.
Mont.....	577	8,849	45	22,965	69	23,705	J. W. Murdoch.....	C. H. Hays, Lincoln.
Nebr.....	3,012	40,953	337	40,929	94	42,249	W. C. Herrold.....	Edward Records, Reno.
Nev.....	86	1,072	6	2,388	10	4,029	L. C. Butterfield.....	A. L. Felker, Concord.
N. H.....	313	3,810	323	2,339	2,424	4,903	E. A. Crossman.....	J. H. McNeill, Trenton.
N. J.....	159	4,292	126	2,102	1,099	3,319	W. G. Middleton.....	Mat. Keenan, Albuquerque.
N. Mex.....	-----	-----	-----	3,512	13	3,800	F. L. Schneider.....	E. T. Faulder, Albany.
N. Y.....	7,626	75,125	8,572	39,619	25,572	80,054	H. B. Leonard.....	Wm. Moore, Raleigh.
N. C.....	3,406	8,119	17	206,689	281	220,833	W. C. Dendinger.....	W. F. Crewe, Bismarck.
N. Dak.....	318	5,523	103	29,028	4,076	37,188	H. H. Cohenour.....	F. A. Zimmer, Columbus.
Ohio.....	5,663	42,230	1,150	86,843	754	93,428	A. J. De Fosset.....	J. A. Whitehurst, Oklahoma City.
Okla.....	26	1,367	2	123	225	366	H. Grafke.....	W. H. Lytle, Salem.
Oreg.....	1,594	12,369	110	87,777	1,292	89,106	S. B. Foster.....	T. E. Munce, Harrisburg.
Pa.....	4,635	30,859	996	66,175	2,846	81,259	J. B. Reidy.....	T. E. Robinson, Providence.
R. I.....	29	552	136	67	38	212	E. A. Crossman.....	W. K. Lewis, Columbia.
S. C.....	1,881	5,606	19	16,580	182	16,828	W. K. Lewis.....	M. W. Ray, Pierre.
S. Dak.....	1,590	31,409	1,018	6,685	580	7,911	J. O. Wilson.....	W. B. Lincoln, Nashville.
Tenn.....	377	2,596	1	18,621	239	19,027	H. M. O'Rear.....	N. F. Williams, Fort Worth.
Tex.....	11	1,628	25	81	269	408	H. L. Darby.....	W. H. Hendricks, Salt Lake City.
Utah.....	1,095	5,307	71	10,375	97	11,356	F. E. Murray.....	Edward H. Jones, Montpelier.
Vt.....	446	9,459	507	2,350	4,286	9,032	L. H. Adams.....	H. C. Givens, Richmond.
Va.....	415	5,338	57	6,327	2,054	8,603	R. E. Brookbank.....	Robert Prior, Olympia.
Wash.....	1,411	13,501	366	48,113	114	51,841	J. C. Exline.....	John W. Smith, Charleston.
W. Va.....	1,529	5,852	52	14,060	824	14,888	H. M. Newton.....	John D. Jones, jr., Madison.
Wis.....	12,578	198,880	7,693	82,912	8,004	96,392	J. S. Healy.....	A. W. French, Cheyenne.
Wyo.....	61	776	5	7,009	5	8,136	John T. Dallas.....	
Total.....	80,625	898,720	31,616	1,425,602	106,966	1,697,892		

PERMITTED DISINFECTANT

In accordance with the provisions of B. A. I. Order 292, governing the interstate movement of livestock, the bureau has granted permission to The Chemical Supply Co., 2450 Canal Road, Cleveland, Ohio, for the distribution and use of "Crestall Dip" under the name of "Cresolave," in the general disinfection of cars, yards, and other premises. "Cresolave" is identical with "Crestal Dip," manufactured by Baird & McGuire (Inc.), Boston, Mass.

LICENSES FOR VETERINARY BIOLOGICAL PRODUCTS

LICENSES ISSUED

United States veterinary license No. 52, dated November 20, 1926, was issued to The Cutter Laboratory, Fourth and Parker Streets, Berkeley, Calif., for tuberculin (avian).

United States veterinary license No. 186, dated November 23, 1926, was issued to the Gochenour-Collins Laboratories, near Glenmont, Md. (mailing address, 2130 P Street NW., Washington, D. C.), for anti-hog-cholera serum and hog-cholera virus.

LICENSE TERMINATED

United States veterinary license No. 177, issued June 23, 1923, to the Central Serum Co., Greenfield, Ind., was terminated November 26, 1926.

ANTI-HOG-CHOLERA SERUM AND HOG-CHOLERA VIRUS PRODUCED UNDER VETERINARY LICENSES, OCTOBER, 1926

	C. c.
Ordinary serum.....	78, 279, 390
Clear serum.....	42, 858, 216
Total.....	121, 137, 606
Simultaneous virus.....	8, 947, 441
Hyperimmunizing virus.....	28, 844, 025

REIMBURSEMENT FOR ONE-DAY TRIP

The bureau is in receipt of a communication from the Comptroller General, reading in part as follows:

It has been held that when an officer or employee of the Government departs from his headquarters by means of an automobile on short trips before 8 a. m. and returns thereto after 6 p. m., it not being shown that the departure before 8 a. m. or return after 6 p. m. was necessary in the performance of official duty, he was not for such period of absence from his headquarters in a travel status entitling him to reimbursement for actual expenses of subsistence or a per diem in lieu thereof.

It is requested that whenever charges for subsistence are made on vouchers by officers or employees absent from their headquarters on short trips there be submitted with the vouchers evidence tending to show that the leaving before 8 a. m., or returning after 6 p. m., was necessary in the interest of the Government, if such be the case.

Employees of the bureau should accordingly take notice that in default of compliance with this requirement subsistence charges under the circumstances recited can not be approved for payment. In preparing the explanatory statement, stereotyped general expressions as to necessity should be avoided. Reference should be made to the distance covered, the time required for transaction of official business at the one or more points visited with some supporting indication of the volume of the work, and to the particular occasion for reaching a given destination at a specified hour or to other features obviously influencing the duration of the trip.

RESULTS OF PROSECUTIONS FOR VIOLATIONS OF LAWS

Penalties and fines have been imposed in prosecutions for violations of regulatory laws, as reported to the bureau, as follows:

Livestock Quarantine Law

New York Central Railroad Co. (2 cases), interstate transportation of infectious car, \$400 fines.

Same company, interstate transportation of a dead hog in same car with live animals, \$200 fine.

St. Louis-San Francisco Railway Co., interstate transportation of a dead hog in same car with live animals, \$100 fine.

Twenty-Eight-Hour Law

New York, Chicago & St. Louis Railroad Co. (75 cases), \$7,500 penalties.

New York, New Haven & Hartford Railroad Co. (7 cases), \$1,050 penalties.

New York, Ontario & Western Railway Co., \$100 penalty.

Northern Pacific Railway Co., \$100 penalty.

St. Louis-San Francisco Railway Co., \$100 penalty.

NEW PUBLICATIONS OF THE BUREAU

[The bureau keeps no mailing list for sending publications to individual employees, but publications are sent in bulk to officers in charge for distribution to members of their forces. The number of copies sent varies with the subject or nature of the publication and the number and class of employees. Officers in charge will use their judgment and distribute publications to best advantage. So far as possible additional copies will be furnished on request.]

Farmers' Bulletin 1437 (revised). Swine Production. By E. Z. Russell, Animal Husbandry Division. Pp. 30, figs. 18.

B. A. I. Order 300, to prevent the spread of splenic, southern, or Texas fever in cattle. Effective December 1, 1926. Pp. 4.

ORGANIZATION OF THE BUREAU OF ANIMAL INDUSTRY

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